## Food Contamination in India Is Not That Far Away

**Summary:** Routine inspections by local health departments' inspectors ensure that the public is protected from harm, especially those who may be most vulnerable. When a safety or health hazard is identified, the inspection serves as an opportunity for education of staff at the business and for correction of the problem.

## **Detailed Story:**

Recently the world was shocked to learn that children in India were sickened and most died from contaminated food at their school. Contaminated food had been stored in recycled pesticide containers.

Closer to home, in rural Crawford County, the environmental health inspector conducted an inspection for a daycare. The daycare was very clean and organized. The kitchen pantry was stocked with sealed containers for food. The inspector noticed large 5 gallon detergent containers on the top shelf. He suggested that detergent should not be stored over food items. The daycare owner replied that the detergent containers were being reused to store bulk cereal and crackers. When the containers were opened the food inside smelled strongly of detergent. If this food had been given to young children they would not have died, but they could very likely have been sickened.

Environmental health inspectors are dedicated professionals who work as partners with restaurant, lodging, and daycare workers to use food safety processes to ensure their customers and our citizens have access to safe and satisfying food. Healthy customers are happy, returning customers. These safety measures are even more critical for our most fragile and precious young children and elderly customers.